

**AMENDMENTS TO THE CLAIMS:**

Claim 24 is canceled without prejudice or disclaimer. The following is the status of the claims of the above-captioned application, as amended.

1. (Previously presented) A process for producing an edible product, comprising, in a process for producing an edible product, the following steps:
  - a) mixing a maltogenic alpha-amylase or a microbial pullulanase with raw materials comprising starch to produce a mixture comprising raw materials and the maltogenic alpha-amylase or the microbial pullulanase,
  - b) heating the mixture so as to gelatinize the starch and produce a gelatinized starch composition,
  - c) cooling and holding the gelatinized starch composition to effect retrogradation of the starch and produce a retrograded starch composition, and
  - d) heating and drying the retrograded starch composition.
2. (Previously presented) The process of claim 1 wherein the edible product is a snack food or a breakfast cereal.
3. (Previously presented) A process for producing snack pellets, comprising, in a process for producing snack pellets, the following steps:
  - a) mixing a maltogenic alpha-amylase or a microbial pullulanase with raw materials comprising starch to produce a mixture comprising raw materials and the maltogenic alpha-amylase or the microbial pullulanase,
  - b) heating and extruding the mixture so as to gelatinize the starch and form rods,
  - c) cooling and holding the rods to effect retrogradation of the starch,
  - d) heating and drying the rods; and
  - e) cutting the rods to form pellets.
4. (Previously presented) The process of claim 3, wherein the heating is performed prior to the extrusion.
5. (Previously presented) A process for producing a snack product comprising producing snack pellets by the process of claim 3, followed by frying the pellets in oil..

6. (Previously presented) A process for producing shredded cereals, comprising, in a process for producing shredded cereals, the following steps:

- a) mixing a maltogenic alpha-amylase or a microbial pullulanase with raw materials comprising starch to produce a mixture comprising raw materials and the maltogenic alpha-amylase or the microbial pullulanase,
- b) cooking the mixture so as to gelatinize the starch and produce a gelatinized starch composition,
- c) cooling and holding the gelatinized starch composition to effect retrogradation of the starch and produce a retrograded starch composition,
- d) shredding the retrograded starch composition, and
- e) baking the retrograded starch composition.

7. (Previously presented) A process for producing a snack product comprising producing snack pellets by the process of claim 3, followed by puffing the pellets in hot air.

8. (Previously presented) A process for producing a snack product comprising producing snack pellets by the process of claim 3, followed by heating the pellets in a microwave or infrared oven.

9. (Previously presented.) The process of claim 1, wherein said (a) comprises mixing a maltogenic alpha-amylase with raw materials comprising starch.

10. (Previously presented.) The process of claim 1, wherein said (a) comprises mixing a microbial pullulanase with raw materials comprising starch.

11. (Previously presented.) The process of claim 3, wherein said (a) comprises mixing a maltogenic alpha-amylase with raw materials comprising starch.

12. (Previously presented.) The process of claim 3, wherein said (a) comprises mixing a microbial pullulanase with raw materials comprising starch.

13. (Previously presented.) The process of claim 6, wherein said (a) comprises mixing a maltogenic alpha-amylase with raw materials comprising starch.

14. (Previously presented.) The process of claim 6, wherein said (a) comprises mixing a microbial pullulanase with raw materials comprising starch.
15. (Previously presented.) The process of claim 1, wherein said holding is from 8-24 hours and cooling is to 15-30°C.
16. (Previously presented.) The process of claim 1, wherein said holding is from 10-16 hours and cooling is to 15-30°C.
17. (Previously presented.) The process of claim 1, wherein the raw material mixture has a water content of up to 32%.
18. (Previously presented.) The process of claim 3, wherein said holding is from 8-24 hours and cooling is to 15-30°C.
19. (Previously presented.) The process of claim 3, wherein said holding is from 10-16 hours and cooling is to 15-30°C.
20. (Previously presented.) The process of claim 3, wherein the raw material mixture has a water content of up to 32%.
21. (Previously presented.) The process of claim 6, wherein said holding is from 8-24 hours and cooling is to 15-30°C.
22. (Previously presented.) The process of claim 6, wherein said holding is from 10-16 hours and cooling is to 15-30°C.
23. (Previously presented.) The process of claim 6, wherein the raw material mixture has a water content of up to 32%.
24. (Cancelled.)